

5 Abstract of the Disclosure

10

**FRUIT PRODUCTS**

A process for introducing solutes into dried fruit is described, which process comprises:

15 (a) providing dried fruit of a moisture content between 5% to 40% or more;

(b) disrupting the structure of the fruit whilst maintaining integrity thereof;

20 (c) reacting the fruit with a solute solution containing one or more water activity controlling solutes for a time sufficient to allow solute infusion into the fruit, optionally removing, if necessary, any remnant infusion liquid and thereafter drying the fruit to a desired moisture content and water activity, and optionally,

25 (d) treating the surface of the fruit with one or more sugars.